

### Colin's Strawberry Shortcake

(THE strawberry shortcake that my mom used to make.)

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|--------------------|---------------|---|
| 1 Cup              | Sugar         | Cream butter & sugar until nice and fluffy.     |
| 2 Tblsp            | Butter        | Add yolks, beat well.                           |
| 6 Tblsp            | Flour         | Add milk & dry ingredients, alternately         |
| 2 Tsp              | Baking Powder | Fold in stiff egg white.                        |
| 3 Eggs (separated) |               | Bake at 350 Deg F for 18-20 minutes (only until |
| 1/2 Cup            | Milk          | light brown) in 2 greased 8" X 8" cake pans.    |

Wash berries (strawberries, boysenberries, or raspberries. Then cover berries generously with sugar, and mix well. Let berries and sugar stand at least 30 minutes in refrigerator so natural juices come from the berries. Then place berries onto 3" X 3" (or 4" X 4") squares of shortcake.

Then cover with whipped cream or other suitable creamy topping. **(Alternate - Bake in only one 8" x 8" cake pan = Extra Rich )**

### Boysenberry Pie

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|---------|------------------|--|
| 4 Cups  | Berries          | Mix dry ingredients.                     |
| 1 Tsp   | Lemon Juice      | Add to berries and stir lightly.         |
| 1 Cup   | Sugar            | Place in uncooked pie shell.             |
| 1/4 Cup | Flour            | Place dots of butter on top of berries.  |
| 1/4 Tsp | Cloves           | Sprinkle lemon juice on top of berries.  |
| 2 Tsp   | Butter (in dots) | Bake for 50-60 Minutes at 350-375 Deg F. |

### Strawberry Pie

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|---------|----------------|--|
| 1 Cup   | Sugar          | Combine, and cook over a low fire until                |
| 1/4 Cup | Strawberries   | (mashed) thick. Fill the bottom of a baked pie         |
| 1/4 Cup | Cornstarch     | completely with <u>fresh</u> strawberries (with        |
| 1 Cup   | Water          | step part down). Cover <u>fresh</u> berries            |
|         | Red Food Color | with the cooked berries. Cover with thick HIPPED CREAM |
- Note: The cooked berries may be frozen for use later.

### Pie Crust

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|----------|---------------|---|
| 2 Cups   | Sifted Flour  | Set aside 1/2 cup ice water (very cold). Also put a couple                |
|          |               | (before measuring) of ice cubes in the well beaten egg. Sift flour, salt, |
| 1/2 Tsp  | Salt          | baking powder 3 times. Next cut up CRSICO with two knives                 |
| 1/2 Tsp  | Baking Powder | into small pieces; then mix the flour and the CRISCO with                 |
| 2/3 Cups | CRISCO        | your fingers until only very fine pieces of CRISCO and                    |
| 1 Egg    | Well Beaten   | flour are left. Then add the well beaten egg to the CRISCO                |
| 1 Tblsp  | Vinegar       | and flour mixture; beat with a fork slowly, and easily.                   |
| 1/2 Cup  | Ice water     | Then add the ice water and vinegar slowly and easily,                     |
|          |               | stirring as little as possible.   |

Divide into two balls, 55% and 45%. Roll from the center the 55% ball for the bottom pie shell; fold in half before placing in the pie shell. Fill pie shell with pre-cooked fruit well thickened. Then roll from the center the 45% ball. Fold over and cut 6 cuts on fold, plus 2 or 3 cuts beyond this for design and cooking. Now moisten the edges of the bottom pie shell with ice water before placing top shell on. Crease edges with a fork. Dot top with cream and 3/4 tsp sugar. Bake at 350 Deg F for 30 minutes.